

AMENDMENTS TO THE CLAIMS:

Please amend the claims as follows:

Claims 1-12. (Cancelled)

13. (Currently Amended) A method for the prevention of defective ageing of white wines, wherein, during the preparation of said wine, yeast previously enriched in glutathione is introduced into the must in the form of a inactive dry yeast or in the form of active dry yeast, at the beginning of, during or after the alcoholic fermentation step.

14. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.

15. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast contains at least 1% of glutathione by weight relative to the weight of solids of the yeast.

16. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must.

17. (Currently Amended) The method as claimed in claim 13, wherein the introduction of said glutathione-enriched yeast into the must provides ~~produces a provision of~~ at least 3 mg of glutathione per liter of must.

Claim 18. (Canceled)

19. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast consists at least in part of the yeast inoculated into the must in order to carry out the alcoholic fermentation.

20. (Currently Amended) A white wine produced by the method of claim 13~~A fruit juice undergoing fermentation or after fermentation, wherein it comprises an amount of glutathione-enriched yeast which provides at least 3 mg of glutathione per liter of juice.~~

21. (Currently Amended) A white wine produced by the method of claim 14~~The fruit juice as claimed in claim 20, wherein it comprises yeasts enriched in glutathione at more than 0.5% by weight of glutathione relative to the weight of solids of the yeast.~~

22. (Currently Amended) A white wine produced by the method of claim 15~~The fruit juice according to claim 20, wherein the yeasts enriched in glutathione contain at least 1% by weight of glutathione relative to the weight of solids of the yeast.~~

23. (Previously Presented) A wine prepared by means of a method as claimed in claim 16.

Claim 24. (Canceled)

25. (Currently Amended) A method for the prevention of defective ageing of white wines, wherein, during the preparation of said wine, yeast previously enriched in glutathione is introduced into the must in a single yeast inoculation before alcoholic fermentation~~Method for preventing the defective aging of wine by means of a provision of glutathione, wherein the glutathione is protected during alcoholic fermentation by its presence in yeast cells, said cells having been enriched in glutathione or naturally rich.~~

26. (Currently Amended) The method ~~Method~~ according to claim 25, wherein said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast ~~wherein said glutathione is released into the wine subsequent to fermentation.~~

27. (Currently Amended) The method according to claim 25, wherein said glutathione-enriched yeast contains at least 1% of glutathione by weight relative to the weight of solids of the yeast ~~A method for preventing the defective aging of white wine, comprising fermentation yeasts enriched in glutathione.~~

28. (Previously Presented) The method of claim 15 wherein the yeast contains at least 1.5% of glutathione by weight relative to the weight of solids of the yeast.

29. (Previously Presented) The method of claim 16 wherein the glutathione-enriched yeast is introduced into the must in a proportion of 0.3 g/l to 0.7 g/l of must.

30. (Previously Presented) The method of claim 16 wherein the glutathione-enriched yeast is introduced into the must in a proportion of 0.5 g/l of must.

31. (Previously Presented) The method of claim 17 wherein the introduction of said glutathione-enriched yeast into the must produces a provision of at least 5 mg of glutathione per liter of must.

32. (Previously Presented) The method of claim 17 wherein the introduction of said glutathione-enriched yeast into the must produces a provision of approximately 9 mg of glutathione per liter of must.

Claims 33-36. (Canceled)